

MENU

all dishes are served with vegetables and potatoes Gratin Dauphinois

FRENCHYSTABLE

APPETIZERS: SOUP OF THE DAY or ESCARGOTS PROVENCAL or SPECIALS APPETIZERS or FRESH MIXED GREENS

FLORIDA SNAPPER SPECIAL 6 oz..... 3 COURSES **\$53**.....,2COURSES **\$46**..... a la carte **\$38**
BAKED WITH MUSTARD SAUCE, FINISHED BEURRE BLANC

BAKED GROUPEL FILET OR CHILEAN SEABASS 6 oz...3 COURSES **\$MkP**.....2 COURSES **\$MkP**..... a la carte **\$MkP**
FINISHED WITH BEURRE BLANC lemon SAUCE (see specials)

JUMBO SEA SCALLOPS ...6 OZ.....3 COURSES **\$52**..... 2 COURSES **\$45**..... a la carte **\$37**
PAN SEARED AND FINISHED WITH BEURRE BLANC SAUCE, IN PUFFED PASTRY

RACK OF LAMB NEW ZEALAND 4\5CHOPS.....3 COURSES **\$62**.....2 COURSES **\$54**..... a la carte **\$46**
ROASTED , FINISHED WITH SHALLOTS MARSALA CREAMY SAUCE,

STEAK AU POIVRE ...6 OZ.....3 COURSES **\$62**.....2 COURSES **\$54**..... a la carte **\$46**
FINISHED WITH PEPPER GREEN CORN

DUCK BREAST MAGRET 8 oz..... 3 COURSES **\$45**..... 2 COURSES **\$38**..... a la carte **\$30**
PAN SEARED,FINISHED HONEY DEMI-GLAZED MANGO & CAMBERRIES

CATCH OF THE DAY..... 3COURSES **\$39**.....2 COURSES **\$32**.....a la carte **\$25**

ROAST OF THE DAY.....3 COURSES **\$39**.....2 COURSES **\$32**..... a la carte **\$25**

HOMEMADE DESSERTS :CRÈME BRULEE VANILLA OR LAVENDER, TRIO GOURMAND, CHOCOLATE PISTACHIO RHUM CAKE ,
BREAD PUDDING, AND DESSERT DU JOUR ask to your server

MENU 3 COURSES 'EARLY BIRD'* de Luxe \$31,95 BETWEEN :5:30PM & 6:30PM tues to thur /BEVERAGE REQUESTED

Soup or salad or 5 ESCARGOTS , catch of the day filet or roast of the day, DESSERT of the day(NO SHARING,NO SUBSTITUTION,NO DISCOUNT)

APPETIZERS prices (with menu)

SOUP OF THE DAY.....	\$ 8	TERRINE DE FOIE GRAS 4 oz.....	\$29 (22\$)
FRENCH ONION SOUP.....	\$ 9.50(5\$)	FOIE GRAS CHAUD POELE...4 oz.....	\$29 (22\$)
ESCARGOTS PROVENCAL (12)...	\$ 13.	MIXED GREENS SALAD.....	\$8
BRIE EN CROUTE	\$ 14 (7\$)	GOAT CHEESE 2 TOASTS HONEY SALAD.....	\$14 (7\$)
		SALAD OF THE DAY.....	\$12

DESSERTS A LA CARTE

STARTING **\$ 9.00**

PLATTER OF VEGETABLES.....\$15.00 (8\$)

FARMER'BASKET:dry sausage,prosciutto,brie cheese ,pickles fruits chicken liver terrine \$21 (14)
OR with terrine foie gras cold \$37 (30)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. GLUTEN FREE AVAILABLE UPON REQUEST. AND * SMOKED SALMON.

GRATUITY 20% INCLUDED PARTY OF 6 AND MORE , Groupon DINNER VOUCHER,or all discounts offers NO CREDIT CARD PAYMENT ACCEPTED UNDER \$15